



आरत का राजपत्र

The Gazette of India

असाधारण

EXTRAORDINARY

भाग II—खण्ड 3—उत्तराखण्ड (ii)

PART II—Section 3—Sub-section (ii)

प्राप्तिकार से प्रकाशित

PUBLISHED BY AUTHORITY

सं. 367] नई दिल्ली, शनिवार, अक्टूबर 5, 1968/ग्राहितन 13, 1890

No. 367] NEW DELHI, SATURDAY, OCTOBER 5, 1968/ASVINA 13, 1890

इस भाग में भिन्न पृष्ठ संख्या वी जाती है जिससे कि यह ग्रसग संकलन के रूप में रखा जा सके।

Separate paging is given to this Part in order that it may be filed
as a separate compilation.

MINISTRY OF COMMERCE

NOTIFICATION

New Delhi, the 5th October 1968

S.O. 3513.—Whereas the Central Government, in exercise of the powers conferred by section 6 of the Export (Quality Control and Inspection) Act, 1963 (22 of 1963), is of opinion that it is necessary or expedient to amend the notification of the Government of India in the Ministry of Commerce No. S.O. 771, dated the 6th March, 1965, in the manner specified below for the development of the export trade of India, and has forwarded the proposal in that behalf to the Export Inspection Council, as required by sub-rule (2) of rule 11 of the Export (Quality Control and Inspection) Rules, 1964;

Now, therefore, in pursuance of the said sub-rule the Central Government hereby publishes the said proposals for the information of the public likely to be affected thereby.

Notice is hereby given that any person desiring to forward any objections or suggestions with respect to the said proposals may forward the same within thirty days of the date of publication of this notification to the Export Inspection Council, World Trade Centre, 14/1-B, Ezra Street (7th floor), Calcutta-1.

Proposals

The notification of the Government of India in the Ministry of Commerce No. S.O. 771, dated the 6th March, 1965, shall be amended as follows, namely:

In the Annexure to the said notification, after the heading "(B) Specifications for Prawns (Shrimps) Canned in Brine or Dry Packed", and the entries thereunder the following shall be added, namely:-

"(C) Minimum Hygienic Requirements for the Fishing Boats and the Processing Units/Peeling Sheds of Fish and Fish Products.—All the fishing boats, fish processing units and the peeling sheds used in the production of the material shall conform to the minimum hygienic standards prescribed hereunder. The inspection agency shall examine the fishing boats, processing units and the peeling sheds, with a view to seeing that these conform to the requirements prescribed in this behalf.

(a) Minimum Hygienic Requirements for Fishing Boats

- (i) All surfaces and vessels in fishing boats that come in contact with fish shall be kept in clean condition.
- (ii) Surfaces and fish holds shall be scrubbed and flushed with clean water followed by application of detergent and disinfectant.
- (iii) Fish shall be stored in such a way that it does not touch either the bottom or the sides.
- (iv) Wire screens of uniform mesh size held out by wings at a distance of 2.5 cm. (one inch) from the bottom may be used.
- (v) All fish boats shall carry ice.
- (vi) After each haul, the catch shall be washed in clean sea water to free it from mud and other dirt.
- (vii) Immediately after washing, the material shall be stacked in plastic or clean dry wooden containers after mixing with at least 1:1 ice and stored in the fish hold.
- (viii) Where fish holds are not available, these containers may be stored one on top of the other on the deck without the material being pressed.
- (ix) The boxes shall be so designed and arranged that the ice melt water carrying the slime, blood or dirt does not trickle over the other.
- (x) After disposing the catch from each haul, the deck surface shall be cleaned again in the manner indicated in (ii) above.

(b) Minimum Hygienic Requirements for the Processing units/Peeling sheds

I. Raw Material Control.—The management shall check the raw material arriving in the processing unit/peeling shed and record the observations in the manner prescribed in this behalf.

II. Sanitary Facilities and Control—

(i) Separation of process.—The area in which the raw material is received and stored shall be so separated from the area in which the final product preparation or packaging is conducted as to preclude contamination of the finished product. Areas and compartments used for storage of edible products shall be separate and distinct from those used for inedible materials. The fish handling area shall be completely separate from the area used for residential purposes.

(ii) Water Supply.—There shall be plentiful supply of potable chlorinated water which shall be free from harmful chemicals and bacteria. The consumption of water for every pound of raw material processed shall not be less than 5.5 litres which is considered to be the absolute minimum. If non-potable water is supplied for boilers or other auxiliary services, there shall be no cross connection between the auxiliary water system and the system carrying the potable water. In emergent cases, however, where the potable water is required for boilers and other auxiliary services, a cross connection may be established with the prior permission of the inspection authority.

(iii) Ice.—Ice made in the unit shall be from potable water only and shall be handled, stored and used in the manner so as to protect it from contamination. Where ice made outside is brought in, it shall be tested to ensure that it is made from potable water and is not contaminated.

(iv) Lighting.—The premises shall be well lighted. Light bulbs and fixtures suspended over the product or any step of its preparation shall be of safety type or otherwise protected to prevent contamination in case of breakage.

(v) *Toilet Facilities.*—Adequate and convenient toilet facilities shall be provided. The toilet room shall have self-closing doors and shall not open into the area where the raw material, the final product or ice is stored or where the processing is conducted. Hand washing facilities and soap shall be provided within the toilet area. Potable water shall be supplied for washing purposes.

(vi) *Hand Washing Facilities.*—Soap and adequate hand washing facilities shall be provided in each processing hall. Potable water shall be supplied for washing purposes.

(vii) *Cleaning.*—All the utensils, trays and table surfaces which come in contact with the processed fish except packaged material shall be washed initially with a cleaning agent, and finally with water having a minimum concentration of 50 parts per million of chlorine. This shall be done before the day's work starts and then at the end of each working shift.

(viii) The minimum available chlorine content in the water used for processing shall be maintained at 3 parts per million. Water used for glazing and re-glazing shall be chlorinated to a minimum level of 10 parts per million. Overhead tanks shall be properly cleaned once in a fortnight and kept constantly covered.

III. Equipment and Utensils—

(i) The peeling and de-veining operation shall be carried out on tables. The table top shall be either of stainless steel, aluminium or any other non-corroding non-reacting material.

(ii) All food contact surfaces shall be smooth, free from pits and crevices, and of non-absorbent type. These shall be capable of withstanding repeated exposure to normal cleaning. Enamelled and wire mesh utensils shall not be used.

(iii) The equipment shall be installed in such a manner as would permit easy and thorough cleaning.

(iv) Equipments and utensils used for inedible and contaminated material shall be separately identifiable by a mark/shape/colour so that these are not used for handling edible products. Waste material shall be frequently removed from the working areas during plant operation and adequate waste receptacles shall be provided for this purpose.

(v) Temperature measurement of the cold room, chill room and ante-room shall be recorded by an automatic device, particularly so in the freezing plants. The frozen storage and chill storage temperatures shall not exceed -18°C and $+1^{\circ}\text{C}$ respectively.

(vi) All cooking operations shall be carried out by steam. Autoclaves shall be provided with both pressure gauge and thermometer. Cooling of hot sterilized cans shall be done only in well chlorinated water.

IV. Hygienic Operating Requirements—

(i) All necessary precautions shall be taken to prevent contamination of the material with any foreign matter.

(ii) *Vermin and animal control.*—Effective measures shall be adopted to protect against the entry into the processing areas of insects, rodents, birds, cats, dogs, etc.

(iii) *Personnel Health.*—Plant management shall take care to ensure that no person while known to be affected with a communicable disease is permitted to work in any area of the unit. In order to facilitate the detection of such diseases, the management shall conduct quarterly medical examination of the personnel permitted to work in any area of the unit.

(iv) *Toxic Substances.*—All rodenticides, fumigants, insecticides or other substances injurious to health except fire-fighting equipment shall be kept in a separate locked room. All these substances and equipment shall be handled by trained personnel only.

(v) *Drainage.*—There shall be adequate drainage facilities for carrying away water used in the factory premises and to discharge it into a channel at least 3 metres (10 feet) from the unit. The drainage system inside the factory shall be properly covered. The sewage from the toilet shall be disposed off in such a manner that the water shall be inaccessible to flies and the units water supply not contaminated. On no account there shall be any accumulation of water including waste or rain water in the premises.

(vi) *Floor.*—The floor of the unit shall be smooth and cemented and the sloping shall be such that the water always runs into the drain.

v. *Personnel Hygiene—*

(1) All persons working in the processing area shall maintain a high degree of personnel cleanliness while on duty. They shall wear properly sterilized white overall, gloves and head cover which shall be supplied at the beginning of the shift.

(ii) The workers shall wash their hands with potable water and soap as often as necessary and especially after each absence from the processing hall.

(iii) Spitting and use of tobacco shall be prohibited in the premises. A separate eating place shall be provided and eating at other places shall be prohibited.

[No. F. 60(2)/Exp.Insp./67.]

R. S. TALWAR, Jt. Secy.